



CHRISTMAS DAY



ADULTS **£95** PER PERSON



CHILDREN **£47.⁵⁰** PER PERSON

PRE-ORDER ESSENTIAL

STARTERS

HAM HOCK TERRINE ~ Celeriac rémoulade & crostini

SMOKED SALMON ~ With beetroot, dill, lilliput capers & crostini

CELERIAC & WHITE TRUFFLE SOUP (vgn) ~ With warm bread

BAKED CAMEMBERT (v) ~ With hot honey & pomegranate seeds, served with toasted baguette

MAIN COURSES

ROAST TURKEY & BAKED HAM ~ Goose fat roast potatoes, Brussels sprouts, carrot & parsnip purée, chestnut stuffing, a pig in blanket, Yorkshire pudding & red wine gravy

FILLET STEAK ~ Fondant potato, charred shallot, Tenderstem® broccoli, roast carrots & Bordelaise sauce

DUO OF DUCK ~ Confit duck leg with pan-seared breast, fondant potato & plum sauce

PAN-SEARED SALMON ~ With grilled crevettes, pomme purée, charred Tenderstem® broccoli & lemon beurre blanc

PITHIVIER (vgn) ~ Fondant squash, spinach, sage & caramelised onion in a puff pastry case served with seasonal vegetables & roast potatoes

DESSERTS

CHRISTMAS PUDDING ~ With brandy sauce & brandy cream

ROAST CLEMENTINE PAVLOVA (v) ~ Sour cherry compote & mascarpone cream

BELGIAN CHOCOLATE TART (v) ~ With marmalade ice cream, candied orange peel & Cornish sea salt

DARK CHOCOLATE DÉLICE (vgn) ~ Mint chocolate chip ice cream, Whitakers dark chocolate mint crisps & chocolate curls

CHEESE & BISCUITS (v) ~ Cave Aged Cheddar & Northern Brie with sourdough crackers, quince jelly & chutney

ALLERGENS & INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills etc.) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. Adults need 2,000 kcals per day.

(v) - Vegetarian, (vgn) - Vegan